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Industry's future
 Top hat ceremony shows needs for skilled workers. Page 4

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 New shopping card initiative launched in city. Page 16

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INPORT NEWS

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■ SOUPFEST

Mmm ... good

KAESHA FORAND
InPort News Staff

PORT COLBORNE — The mine-straw was hot and the bread was fresh — just what the more than 200 hungry patrons who filled St. Patrick Church Hall were looking for.

see FUNDRAISER | Page 2

See Inside:

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■ TOP HAT: Shipping season underway

Marine industry needs students

DAVE JOHNSON
InPort News Staff

PORT COLBORNE — Algoma Central Corp. and St. Lawrence Seaway Management Corp. share a long history together. And for that history to continue, the industry needs a new crop of new workers, the president and chief executive officer of Algoma said last Thursday.

"We have been operating vessels on the Great Lakes for 110 years — we also have a long history with the City of Port Colborne, as we have owned a local repair firm, Fraser Marine and Industrial, for almost 40 years," said Dennis Keating.

This year marks the 52nd season for the seaway and the 181st year for the Welland Canal. Wight was speaking at Lakeshore Catholic High School, where the city's annual canal-opening top hat ceremony was held.

Mayor Vance Badaway said the ceremony was held at the school this year for a couple of reasons: because the school's sports-fest, high-skill major program, and because the first downbound vessel — the Algoma's — had been stuck in ice near Sarnia and wasn't expected to arrive in the city until late afternoon.



DAVE JOHNSON Staff Photo

Capt. Dennis Keating, of the Algomaest, tips his top hat while chief engineer Cindy Martin and Mayor Vance Badaway look on. The Algomaest, part of the Algoma Central Corp. fleet, was the first downbound vessel through the Welland Canal last week

see HIGH | Page 3



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■ **FUNDRAISER:** Helping Port Cares

Great turnout for event

FROM PAGE 1

Last Friday's second annual Soup Fest was a noontime feast served up by Port Colborne High School, Lakeshore Catholic High School and Niagara Catholic High School students to raise funds for Port Cares, which operates a food bank and provides job retraining and social outreach.

College students served up roasted butternut squash soup and beef barley soup, while the students' minestrone soup and Port High featured a hearty seafood chowder plus musical entertainment.

Each prepared about 30 litres of soup and fresh bread at their own cost to support Port Cares.

Soup Fest organizer Pam Swick Janjac was pleased with the turnout — 220 people — almost double last year's event.

She was also grateful to the schools for their support.

"It's extremely positive. Everybody loves the soups and bread. It's yummy and it's filling," said Janjac. "The regular supporters of Port Cares were in attendance with supporters from the Welland and St. Catharines areas.

For \$10, patrons were provided beverages, dessert and either small bowls or samplings of soups.

Lakeshore's minestrone soup was in the works for months. The inspiration came from a summer trip to Italy.

Niagara College Chef David Gibson said student apprentice cooks made all their bread. Soup recipes were chosen from the college's recipe bank.

He said feedback from patrons was positive. Some people experimented with the squash soup, added with pepper and cheddar popcorn.

Lucy Tardif, whose daughter works for Port Cares, showed up with her friends.

"We tried them all," she said, noting her favourite menu item was the seafood chowder, but added that she enjoyed all the soups. "Students are good and this is very good. We'll come



KAESHA FORAND Staff Photo

Brittnee Da Mala and Jenn Tattersall served up seafood chowder and buns during the Port Cares Soup Fest held last Friday at St. Patrick Church hall. More than 200 people attended the event benefiting Port Cares.

again next year."

Port High student Tara Young took pride in the soft rolls served with her school's chowder. She spent days mixing the bread, tying the dough into knots and glazing them.

She said planning for an event such as Soup Fest "helps you manage under pressure."

Swick Janjac said next year's event has been planned for March 25. Entry fees may be asked to provide two different soups.

It was not immediately known how much money the event raised for Port Cares.

kforand@wellandtribune.ca

■ **CHESS TEAMS:** Lakeshore takes on sister schools

Checkmate

MARYANNE FIRTH

InPort News Staff

PORT COLBORNE — Concentration and strategy are key to take home the gold.

With an intense stare towards pieces on a recognizable checkerboard, members of Lakeshore Catholic High School's chess teams had the upper hand in chess.

To work on their strategy, the Gators welcomed students from Notre Dame, St. Michael and St. Paul high schools for a play-down tournament last Thursday.

The tournament was good practice for all the teams, who will meet again for the Niagara Catholic secondary school chess championships in May.

Niagara Catholic annually hosts chess tournaments for students from Grade 3 to 12, said tournament convenor Andy Cipri.

This year, more than 1,100 students will participate in the board's nine tournaments in March and April.

Notre Dame school chess enthusiasts competed at Lakeshore Thursday in the second of two play-down tournaments in preparation for the board championship. The first tournament, featuring Niagara Catholic's northern high schools, was held earlier in the week.

The daylong championship showdown takes place April 23 at John Michael's Banquet and Conference Centre in Welland.

Each of the board's eight high schools submit a team of six players for each grade.

The winning team at each grade level receives a championship trophy, Cipri said.

Also handed out is the Terry Goldwin Catholic Leadership Award, presented to one Grade 12 student who best exemplifies "true Catholic leadership."

Lakeshore's Grade 12 team is hoping to take home the gold for the fourth consecutive year. The six-member team has been taking the top spot each year since it began competing in Grade 9.

The secret to the team's success: "good chemistry, good core chess players," said coach Jeff Martin.

Martin said the game has become increasingly popular at the school.



MARYANNE FIRTH Staff Photo

Grade 12 Lakeshore Catholic student Brian Domenicucci mentally maps out his next move while waiting for his competitor to take his turn.

"When we started the teams, I didn't realize how many students were interested in chess."

The strategic nature of the game is what often draws students in, he said.

At the end of the day Thursday, Lakeshore's Grade 9 and Grade 12 teams took first place in their grades, St. Paul placed first for Grade 10 and St. Michael for Grade 11.

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■ **HIGH SCHOOL:** Specialist high skills program offers opportunities in different trades

Algoma CEO says company needs skilled workers

FROM PAGE 1

"Today will showcase the ability our local high schools have in preparing the next generation's workforce while hearing first hand from some of the largest contributors to Niagara's economy — the St. Lawrence Seaway Management Corp. and Algoma Central Corp., " of what their needs today and will be in the future," said Badaway.

Regional Coun. Bob Saracini also spoke at the ceremony and presented a plaque to Wight on behalf of Niagara Region.

Niagara Catholic District School Board education director John Crocco and Lakeshore principal Dan DiLorenzo said the Catholic board's specialist high skills major program gives students many opportunities to learn and practice skills that will be relevant when leave high school. The program is also offered by District School Board of Niagara at Port Colborne High School.

DiLorenzo encouraged Lakeshore students to look at a career in the shipping industry.

Wight was pleased to learn the mayor and city had partnered with the high school to promote the shipping industry as a career choice. He said there are jobs in the marine industry and added Algoma needs skilled personnel to ensure its future survival.

"To stress how important recruitment is to Algoma I would like to quote from a section in our 2009 annual report titled Risks and Uncertainties," said Wight, who noted the company has 1,500 employees.

"The long-term concern remains that the marine industry will continue to need skilled personnel. There are a limited number of training schools available to the industry and the industry faces competition from other sectors to attract and retain good employees. A lack of shipboard staff could lead to service delays and outages. The corporation is working with the industry and educators to enhance training programs to ensure an adequate supply of highly skilled personnel to meet its future needs."

"We are looking to groups like yourselves to be the future leaders in our company and in the marine industry," Wight told students.

While Algoma is looking to its future, so, too, are the city and St. Lawrence Seaway Management Corp.

Jean Aubry-Morin, the seaway's vice-president of corporate sustainability, said 2010 was a challenging year for the corporation. The amount of cargo transported through the system, which stretches from Montreal to Thunder Bay, was down 25% last year compared to 2008. Just more than 30 million tonnes of goods were transported through the canal in 2009.

"We're looking to 2010 with much optimism and believe we'll have 34 million tonnes move through the system," he said. "The seaway is looking at investing money to improve its operations and infrastructure." Aubry-Morin said the corporation will be investing \$200 million over the next 12 years to renew its infrastructure.

Also, the Seaway is testing vessel transits at a deeper draft within existing channels. Utilizing advanced software, satellite navigation and high-resolution charts of the channel bottom, some vessels will be permitted to transit at a draft of 26-foot on a trial basis.

The vessel's draft, which is the amount of cargo a ship can carry, may be extended to the Welland Canal. "It can help the economy and bring better prospects for the future of the Seaway," said Aubry-Morin, adding Port Colborne has a critical role to play in the future of the Seaway as well.



Badaway said the opening of the canal helps signify south Niagara as a gateway to a new economy. "The government of Ontario has specifically identified the Niagara region as the location for a new industrial corridor and a Gateway Economic Centre in the province. A gateway is a geographic area through which significant incoming and outgoing transport/trade flows are distributed by means of transfer and transshipment. Situated at a point of entry, a gateway is what brings together intermodal transport connections, through which flows pass and are dispatched around the continent by a variety of transport modes," he said.

Shipping and the marine industry are important aspects of the gateway concept and Port Colborne has a great connection to the canal and industry overall. In fact, the breakfast before the ceremony was sponsored by West Pier Marine and Industrial Supply Inc., a marine supply company. The mayor said there are many shipping- and marine-related companies in the city that rely on the canal and shipping companies, such as Algoma.

The top hat ceremony, Badaway said, shows the community's appreciation for the industry's contribution to the overall economy within our community and the region.

DAVE JOHNSON Staff Photos

In the top photo, crew members onboard the Algomaest look to the canal wall as the ship gets ready to dock to pick up supplies and to take part in a top hat ceremony last week. Right: An Algomaest crew member looks down the canal as Lower Lakes Towing's vessel Robert S. Pierson heads underneath Bridge 21, the Clarence Street Bridge.



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ourview

Looking to the marine industry's future

LAST week's annual Top Hat ceremony was a departure from ceremonies of years past.

This year, the event was held at Lakeshore Catholic High School's auditorium, not at Lock 8 Park as it usually is.

While some might question the decision to locate the event at the school and not the canal, it actually made sense to do so this year.

Algoma Central Corp. president and chief executive officer Greg Wight said for company needs skilled personnel to ensure its future survival.

"The long-term concern remains that the marine industry will continue to need skilled personnel. There are a limited number of training schools available to the industry and the industry faces competition from other sectors to attract and retain good employees. A lack of shipboard staff could lead to service delays and outages. The corporation is working with the industry and educators to enhance training programs to ensure an adequate supply of labour will be available to meet its future needs," Wight said, quoting from the company's annual report.

The supply of future labour is still strong in the auditorium last week.

Students from all grades listened to Wight speak, and others, about the marine industry.

"Today will showcase the ability our local high schools have in preparing the next generation's workforce while helping to ensure that our industry remains one of the largest contributors to Niagara's economy — the St. Lawrence Seaway Management Corp. and Algoma Central Corp. — of what their needs are today and will be in the future," said Mayor Vance Badaway.

Badaway was talking about the specialized high skills major program, which Lakeshore and Port Colborne High School both offer.

The program offers students a chance to take classes and hands-on practise all sorts of trades and skills.

Some of the areas include: agriculture, construction, horticulture and landscaping, hospitality and tourism, information and communications technology and manufacturing.

With an opportunity like this, students can find out whether or not the field they are talking is something they might want to do once they leave high school.

And it gives them a good basis if they do decide to pursue a career in one of those fields.

With companies like Algoma saying they need the students of today to be the workers of tomorrow, we hope the students at Lakeshore, and those at Port High and beyond, were listening.

I'VE BEEN THINKING

That all important heart transplant

GARY TOMICK
 Itinerant Preacher

As we come into the Easter Season we think of Good Friday — the day in which the Lord died upon the cross for our sins. Mark 15:37 says, "Then Jesus uttered another loud cry and breathed his last."

Jesus died let there be no doubt about it — yet some skeptics still persist in saying that He faked his own death. If Jesus was already dead upon the cross then He certainly was already dead. For when one of the Roman soldiers thrust his spear into the Lord's heart blood and water flowed out. (John 19:34).

The Lord's heart stopped beating.

This heart stoppage has taken on greater significance for me due to my dad's recent triple by-pass surgery.

Sometimes the doctor's will have to stop the patient's heart and lungs to perform a transplant. So when their hearts will not beat again and the person is away on the operating table. Thankfully, my father's heart started beating again and thankfully my beauteous Father's heart started beating again as well.

If there was no birth there could be no death and no death ... no resurrection equals no hope. Why do we need new hearts?

1. Our hearts are sick: Isaiah speaks of them as covered oozing sores that are not bound up. (Isa. 1:56)

2. Our hearts are dead: It says in Ephesians 2:5 — "Even though we were dead because of our sins, He gave us life when He raised Christ from the dead."

3. Our hearts are like stone: In Ezekiel, God says through his Prophet "Then He will take out the heart of stone and put in a heart of flesh." (Ezekiel 11:19), this is short hand for spiritual surgery.

Dr. Christian Bernard successfully performed the world's first human heart transplant. I am sure that the success rate is much higher today. But the Lord Jesus as the great physician has a 100% success rate for those who repent and put their faith and trust in Him.

4. Our hearts will rejoice: When your sins are forgiven,

LETTER TO THE EDITOR

Thanks Port Colborne

We would like to thank all those who helped make our 2010 Person to Person campaign a success.

Through the hard work and the gift of time from our canvassers and the generosity of the people of Port Colborne we were able to collect approximately \$11,500.

A special thank you goes to our dedicated Captains who do a lot of work organizing, calling people and writing reports.

Thank you to Portal Village Retirement Home for hosting

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when you experience this freedom, you cannot help but rejoice. The cross is the center and the circumference of Christianity, yet at the heart of our faith is a red resistance which the world has been blind to in order to hold us in our substitute Jesus paid the ransom price for our sins. This was more precious, more priceless than silver or gold or any other precious thing. It was a bloody cross, it was an old rugged cross but it was also an empty cross.

IA. Survey the cross. boast in it, glory in it, and meditate upon it.

2A. Survey yourself: You and I and everyone on planet earth should be lost, helpless and hopeless without the Lord's great sacrifice for us.

3A. Survey the world: Then tell others that they in turn can experience the sheer joy, the certain reality and the blessed assurance of having their sins forgiven.

Why? Why not? why not procrastinate? Because an accident, an illness, or old age itself can result in your heart being stopped and you are away on the operating table. Thankfully, my father's heart started beating again and thankfully my beauteous Father's heart started beating again as well.

There are only two choices to be made. To follow Christ or to reject Him. You say I won't decide one way or the other. You say I have already made a decision — a decision to decide. We will either die in Christ or die in your sins. There is no other way than Jesus who is the way, the truth and the life.

You can be absolutely sure on the authority of God's word that if you confess your sins and invite the Lord into your life, then you will experience that heart transplant.

That all important new heart transplant which is a new nature, new disposition and a new life.

Give thanks to the Lord before and will continue to do it until the Lord returns.

"Then I Heard Again What sounded Like The Shout Of A Vast Crowd, Or The Roar Of Mighty Ocean Waves Or The Crash Of Loud Thunder Saying: Praise the Lord! For The Lord our God Almighty Reigns." (Rev. 19:6)

our Volunteer Appreciation Tea and the staff for the delicious refreshments. Thank you to Buckner's for engraving our Volunteer of the Year Award Plaque.

Port Colborne, we thank you from the bottom of our hearts for your help in raising money for Heart and Stroke research.

Lyne Goulet & Marci Lunt, Heart and Stroke Foundation Port Colborne Person to Person Zone Leaders

The Retrievers of Group 1



Sandie Bingley
IT'S A DOG'S LIFE

The Retriever breeds started to be developed back in the 18th and 19th century.

We have five retriever breeds. The oldest breed is the Flat-coated Retriever. Next came the Flat-coated Retriever and the Chesapeake Bay Retriever. Two of our most popular breeds of dogs for all activities are the Golden Retriever and the Labrador Retriever.

The Flat-coated Retriever has definite tight curls over his body, ears and neck. This coat is great for water retrieving but is not so easy to keep nice for a family pet. He is an excellent retriever with great endurance and makes a wonderful hunting dog.

The Flat-coated Retriever will remind you of a black Golden Retriever.

They were very popular for hunting dogs in the 1800's. But they became less popular as the

Labrador Retrievers and Golden Retrievers were used more. Today, they make great obedience dogs and family pets but are also still wonderful hunting dogs too.

The Golden Retrievers were originally bred for the brown and yellow colours started to appear in litters and became more popular.

Through the 19th century the golden colour was developed and the black, liver, and browns disappeared. This is what today we still have different shades of colour from pale cream to rust colours. But the real golden honey colour is the most popular colour for the show ring and the family pet home.

The Golden Retriever is famous for having a "soft" mouth so that anything he retrieved in its mouth didn't have any teeth marks on it. The Golden Retriever loves to carry almost anything in its mouth. They are great with other dogs, people and especially children and babies. Golden Retrievers should never show any signs of aggression with dogs or people.

The Labrador Retriever was started in Canada but was really promoted and developed in Eng-

land. Hunters love the Labs short coat. The Labrador Retriever loves to be worked on land or in water to be worked on land or in water. They are very lively puppies that are always on the move. They love children and babies. They need obedience training at an early age to control the high energy. They do very well in dog sports. With a strong desire to please they make excellent seeing eye guide dogs and helper dogs. The Labrador Retriever can be black, brown

or yellow in colour.

The Chesapeake Bay Retriever was developed in the beginning start. The first two dogs were rescued from a shipwreck off the coast of Maryland in 1807. Both pups had a great talent for retrieving.

These dogs were crossed with local dogs to develop the Chesapeake Bay Retriever with a wavy coat and very strong retrieving instinct.

The coat has an oily feel and smell to it. This oily feature makes

him an excellent cold water retriever. So he became a favourite hunting dog but he is not as popular as a family pet.

Next time: The Setters of Group 1.

Dan and Sandie Bingley of Sandon Kennels in St. Catharines have bred dogs and bred Pembroke Welsh, C Corgis and Tibetan Spaniels for 35 years. They can be reached at 905-894-4945.

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■ SCIENCE: Students' projects are more advanced these days

Niagara's best science projects on display

KAESHA FORAND
InPort News Staff

ST. CATHARINES — Gone are the days of science projects documenting how quickly mould develops on bread or how quickly beans will sprout.

Science projects of the 21st century explore how quickly pills dissolve, green technology and pneumatic pressure.

Last weekend, 212 of Niagara's best science projects

were on display at Brock University for the 48th Niagara Regional Science and Engineering Fair for English- and French-speaking students.

Larry Huijbers, science fair committee member, said the competition has seen an increase in francophone school participation and more advanced projects with a greater focus on renewable energy.

"We're looking for an understanding of the scientific process and depth of knowledge of the subject matter."

Students were divided into Grades 5 and 6, Grade 7 and 8, Grade 9 and 10 and Grade 11 and 12 and presented projects in categories, such as health sciences, life sciences, earth and environmental sciences, computing and information technology, physical sciences, pharmaceutical sciences, environmental innovation, engineering and physical and mathematical sciences.

"The bar continues to move up. We see better quality projects at our fair."

Huijbers believes students are more interested in their projects because it's a topic they want to build upon.

Padraig Odense, who is in Grade 5 at Ridley College, explored the science of flight, specifically the wind of paper airplanes. The fifth-grader examined how the shape of the airplanes affected their lift.

He made eight different models, placed each on a scale and blew at the planes with a hair dryer to study their lift.

He then threw them in the air three times and took the average distance to compare to his conclusion.

The "pilot" also planned to use the farthest with triangulation and wind to "find which I believe added to the lift," to help project it 4.83 metres.

"I liked the fact that I got to use paper airplanes," Odense said of the project.

Having an ice cold cola at your fingertips isn't always possible. Sometimes guests stop by unexpectedly or you run out during a summer barbecue. McKey student Erin Hartman, 12, learned what the fastest method of cooling a can of soda.

She put cans in the freezer, fridge, in an ice filled cooler and in a cooler filled with ice and water and let them sit for 10 minutes.

see WINNERS | Page 7

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■ **WINNERS:** Those who win head to Peterborough for next competition

'It was fun but boring some times'

FROM PAGE 6

Her hypothesis was confirmed when the pop with the lowest temperature came from the cooler filled with ice and water.

Emma Beaudin wanted to see how coloured light affected plants and their growth. With her father she built boxes with three lights — a regular light, black light and orange light. She made her own Chia Pets by filling nylons with sawdust and grass seeds. To make it more fun, she added faces and let them grow for 35 days.

Coloured light does not affect growth. They all grew

around 150 millimeters. It was fun but boring some times.

Other local projects included the effect of liquid on

plants. Bot the robot, electricity, do chickens prefer salty or sweet food and fabric-burning reactions.

Students were judged and winners from the fair will be announced on Wednesday, April 7, and will then compete in the Canada Wide Science Fair May 15-23 in Peterborough.

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■ **SAYING GOODBYE:** It's time to reflect on an academic year rapidly coming to an end

Riding the cycle of college life



George Duma
BY GEORGE

It's a melancholy time of year at Niagara College, early spring is. Bittersweet perhaps sums it up best.

It pretty much completely flies in the face of what this time of year means to the vast majority of folks.

While all around us the spring season signifies a spiritual and physical reawakening following winter's frost, it's a time at the college to reflect on an academic

year rapidly coming to an end. This is also the time of year for good-byes to graduating students. Oh, we'll still see them at graduation in June, but they leave now to begin their one-month work-placement co-ops on Monday so, for all intents and purposes, they're gone as of the end of today. This is where the melancholy and the bittersweet come in.

When students arrive in our two-year journalism program for their first year, they are strangers. They come from far and wide, with vastly differing personalities and backgrounds, and the only common denominator is their desire to learn.

We gradually get to know one another. A couple of them may

decide early it's not for them and leave while they can still get their tuition money back. Another one or two realize by the end of the first semester they want to pursue other interests and don't come back in January. Although we're always sorry to see them go, we

understand and we wish them well. The Niagara College journalism program is structured in such a way that teaches first-year students all the tools they will need to succeed in their budding careers. They learn how to write well, how to take good photo-

graphs, how to use a computer to put together good, vibrant newspaper pages in a desktop-publishing environment. They also learn grammar, politics and media law, among other things.

see STRONG | Page 10

RECIPE of the Week

Apr. 3 to 15th

On Port Country Pantry's

Easy Chocolate Chip Cookies

1. Preheat oven to 350 degrees F. Lightly spray baking sheet with non-stick cooking spray. In a medium bowl stir ingredients together with a fork.

2. In a large bowl, using an electric mixer, beat butter & sugar until creamy. Beat in egg & vanilla. Gradually stir flour mixture into butter mixture to combine. Mix in chocolate chips.

Measure 1 tbsp. each of prepared dough on cookie sheets, placing at least 2 inches apart. No need to flatten them they spread as they bake. Bake in oven for 8-10 minutes until cookies are golden around the edges. Leave on cookie sheet for 2 minutes, then place on rack to finish cooling. Bake remaining cookies on a cold cookie sheet. Makes about 4 dozen cookies.

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- 1/8 tsp. Sea Salt
2. 1 cup soft butter
- 1 1/4 cups lightly packed Brown Sugar
- 1 egg
- 1 1/2 tsp. vanilla
- 2 cups Semi-Sweet Chocolate Chips

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Strong bond formed with students

FROM PAGE 9

The second-year students are responsible for producing the college's newspaper, *Niagara News*, through the year. They produce a paper every two weeks during the first semester leading up to Christmas, then after the winter break, we go weekly with the paper.

This system carries on until the second-year students leave for their after-college internships or placement co-ops for the month of April. At that point, the first-year students take over and are responsible for producing the lone April edition of *Niagara News*. They must piece together all the skills they learned to that

point and now put them into practice.

The system serves two useful purposes — it allows the students to see how their skills practically apply and it gives them an indication of what to expect in their second year when they take over the paper.

We also have student-staffed editing teams; faculty oversees the entire production. I'm the paper's managing editor while my colleague Phyllis Barnatt is the associate managing editor. We also have a number of faculty consultants who help us immensely. These people are like professors, including Paul Day, who is a master of newspaper production and the computer

programs needed for desktop publishing. Peter Conradi, the managing editor of the Niagara Falls Journal, also consults on time and teaches layout and design: Dave Hanuschuk, *The Tribune*'s photo editor who comes in on our production days and works with a student photo editor to ensure high-quality photos for each Niagara News edition.

Geddes, our grammar master, ensures our budding wordsmiths get it right; Gary Ebs, a beloved teacher in our program and an editorial consultant; and, Kevin Romny, who supports us in our technology needs and gets the paper off the building electronically to our printers in Grimsby.

The production flow of the paper utilizes a good system that was in place long before I got to

the college and it works well because of the progression in difficulty. We feel like we're never going to outgrow what we can do, which they can handle or are ready for.

Between formal classes and the production of the newspaper, we spend a lot of time with our students. And it's impossible not to form a strong bond with them.

I feel like every year I'm meeting with all of these young people. They are an absolute delight to be around and working with them — be it in class or on the paper — is sheer joy. Of course it has its challenges, but that's to be expected.

And there is a sadness in much that I can teach them during their time at the college. I feel I learn as much from them in return.

So back to the melancholy and the bittersweet.

The melancholy is simply that time is over, and we're facing what gets what I start to think in cold, hard terms that my time with the second-year students is coming to an end. I am going to miss them terribly. They just become such a huge part of my life during our time together, spiritually and emotionally.

The bittersweet is just that. The bitter taste comes from their departure, as they spread their wings and move on to leave the whistling nest.

Oddly enough, the sweet taste comes from the very same source; as they spread those wings and fly away, it's a sweet feeling to know they do so with the skills they need to succeed in their chosen careers. There are also many more sweet feelings to be had, of course. We must now focus our sights almost solely on our first-year students as we prepare the year's final edition of the *Niagara News*. Research and interviews must be completed in time to meet our deadline, photos must be taken and discussions on how we're going to put it all together must get under way. It's very exciting.

So, as one group of our students comes to the end of its journey with us, another begins. The next phase of life for the other group is less than halfway through with so much more to do and accomplish before that next phase begins. And the cycle continues.

Melancholy and bittersweet? Perhaps.

But never, ever dull and never, ever anything less than a gratifying, heartwarming, fulfilling experience.

George Durna is a resident of Port Colborne and a former reporter in the news media business. He is currently a member of the journalism faculty at Niagara College. He welcomes comments and column suggestions and can be reached at gdurna@cogeco.ca

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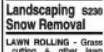
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Get it in Port

MARYANNE FIRTH
InPort News Staff

PORT COLBORNE — You name it, you can get it in Port. South Niagara Community Futures Development Corp. has a plan to both target local market development and raise awareness of products and services offered in Port Colborne.

The Get it in Port shopping card initiative will help to "draw existing and new customers into stores," said Gayna Evans, Main St. development co-ordinator with the non-profit corporation.

Evans and downtown development co-ordinator Brendt Sabs presented the initiative to Port Colborne councillors during Monday night's council meeting.

Sabs said the initiative will not only help to get residents into town, but will also help in surrounding areas of what Port Colborne has to offer.

It will promote Port Colborne as a "destination spot in Niagara to do business," Evans said.

The Get it in Port shopping card will offer a variety of discounts from local participating businesses.

When purchased at a cost of \$20, the customer receives the card as well as a booklet showcasing the different discount offers from participating stores, which are valid for 12 months.

Sabs said the cards will be distributed to local non-profit groups, schools and sports teams to sell as a means for fundraising.

For each \$20 card sold, the selling community group will retain \$10.

It's a 50/50 revenue split," he said, adding the corporation will be contributing \$20,000 to \$22,000 retaining back to the community in the initiative's inaugural year.

Evans said the project is in its "preliminary stage," as the corporation works to bring merchants on board.

Merchant packages will be distributed this week to local businesses in hopes of raising interest, she said.

Business owners can participate at a cost of \$25, providing a \$20 card through the card, booklet and on the Get it in Port website.

Businesses can also sponsor the initiative at a cost of \$350 or \$500, depending on the sponsorship level.

Sponsorship includes printing of the business logo on either the front or back of the card, and printing of the business name on any promotional materials for the year.

In addition, each year the project website will highlight the sponsoring businesses.

"We're excited to roll this out," Evans said.

For more information, contact Evans or Sabs at 905-834-5318, or e-mail getitinport@southniagaracfdc.com.

Deadline for participating businesses is April 30.

mfirth@weilandtribune.ca

IMPROVEMENTS

Fixing up Roselawn

InPort News Staff

PORT COLBORNE — The stage was recently set for improvements to move forward at the Roselawn Centre Theatre.

Port Colborne council awarded the Roselawn Centre improvements to SDR Inc. at a tender price of \$54,238.

The renovations at Roselawn — which include a new stage in place of the current stage, and new risers for seating — do not affect the building's historical attributes, he said. Chief administrative officer Robert Hell said the risers, which are portable, are considered furniture. The improvements also include the addition of drapery and updated lighting, all which will be portable, he said.

PUPO'S
Corner of Maple Ave. and Prince Charles DriveFRESH PORK
TENDERLOIN
1/2 PRICE **2.99**
lb.

SPECIALS in effect Thurs., April 1st to closing Thurs., April 8th, 2010 • OPEN THURS., 9-6 • CLOSED GOOD FRIDAY, SAT., 8-6 • CLOSED EASTER SUNDAY

PUPO'S
PORK-BEEF-VEAL
GROUND COMBINATION
1.99
lb.FRESH GRAIN FED
GRADE A
TURKEYS
8 to 25 lb. avg.
2.29
lb.Cook's FULLY COOKED
SPIRAL SLICED
HONEY GLAZED
HAMS
1/2 PRICE **2.49**
lb.

FRESH MILK OR GRAIN FED VEAL. FRESH ONTARIO LAMB AVAILABLE FOR EASTER.

Gourmet Meats
BLACK FOREST HAMS
or FOOTBALL HAMS
2.99
lb.

DELI Specials

Sausage
HAM
KOLBASSE
3.99
lb.Sausage
OLDE FASHIONED
HAM
2.99
lb.Sausage
MUSCARELLA
CHEESE
4.99
lb.FRESH PORK
BABY BACK
RIBS
1/2 PRICE **3.99**
lb.CUT FROM ONTARIO ALL BEEF OR HIGHER
MORNING PACKERS CORN FED BEEF
BONELESS
NEW YORK STRIP
STEAKS
1/2 PRICE **6.99**
lb.GREEN GIANT
VEGETABLESPeas, Green Corn, Niblets,
Green or Wax Beans
12-14 oz can**\$1**
12 can limitPEPSI
Regular or Diet

Case of 12

3/\$10
2 Case LimitStoney Creek Dairy
ICE CREAM

1.89 litre carton

3/\$10OASIS
TOMATO
JUICE
48 oz. can**\$1**White
Whole
RedGREEN GIANT
Valley Selections
California, Japanese,
Baby Carrots, Corn
300/500g bags**2/\$4**CARIBBEAN FROZEN
LOBSTER
TAILS
8 oz. sizes1/2 PRICE
White
Supreme
Lobster
ea.WESTON
DINNER ROLLS
16 oz. bag**2/\$4**WESTON
HOT CROSS BUNS
16 oz. bag**2.99**OCEAN SPRAY
CRANBERRY COCKTAIL
1 Ltr. bottle**3/\$10**Breton
CRACKERS
225g bag**2/\$4**OCEAN JEWEL
LARGE SHRIMP
625g bagJasmine Cooked
JUMBO
LARGE SHRIMP
2.25 lb. bag**9.99**
2 lb. bagNO. 1 GRADE
SWEET Ripe
STRAWBERRIES
1.99
1 LB. PERNO. 1 GRADE
GREENHOUSE
TOMATOES
2.49
LB.NO. 1 GRADE ONTARIO
ENGLISH
CUCUMBERS
99¢
LB.EXTRA FANCY CHILEAN
SWEET JUICY
GREEN SEEDLESS GRAPES
1.99
LB.NO. 1 GRADE ONTARIO
RAINBOW PACK
SWEET PEPPERS
2.79
LB.NO. 2 GRADE FLORIDA,
NEW CROP
MINI POTATOES
RED OR
WHITE
99¢
LB.